

Each food establishment is assigned a **risk classification** (1 – 3) based upon the complexity of the food handling and/or the vulnerability of the primary population served. Category 1 establishments have more complex food handling/or or serve primarily vulnerable populations.

This is the **type of food establishment**: Foodservice establishments include restaurants, carry-out food operations, fast food establishments, etc. Retail food operations include convenience stores, grocery stores or other establishments that primarily provide packaged food items. Temporary food establishments operate at a single location for a maximum of fourteen consecutive days. Mobile food establishments operate at multiple locations throughout the county and return to an approved commissary daily for maintenance.

The **permit number** is a unique identification number assigned to every permitted food Establishment.

The manager certification number is assigned to each Foodservice Sanitation Manager certified by the Illinois Department of Public Health

The **RFS#** is the separate record number of a citizen concern received regarding a food establishment

TYPE OF ESTABLISHMENT <input type="checkbox"/> Food Service <input type="checkbox"/> Retail Food Store <input type="checkbox"/> Temporary Food <input type="checkbox"/> Mobile Food	McHenry County Department of Health 2200 N Seminary Ave - Annex A Woodstock, IL 60098 www.mcdh.info Phone 815-334-4585 Fax 815-334-4637	Page ____ of ____ Permit No. _____ Manager Certification No. _____ Name _____ Expiration Date _____ RFS # _____ Seat Count _____
Risk Classification: 1 2 3 Type: _____	FOOD INSPECTION REPORT	

This indicates the **type of inspection** conducted: Full = complete, routine; Re-inspection = follow-up; Pre-opening = facility inspection prior to operation; Opening = inspection granting approval to begin operations; Partial = inspection to evaluate a specific concern only; and Complaint = an inspection in response to a complaint received regarding the establishment.

Hazard Analysis Critical Control Points (HACCP) principles are reviewed with every operator during every inspection. These are sanitation steps that are critical to preventing food borne illness such as hand washing, temperature control, minimum cooking temperatures, rapid cooling of potentially hazardous foods, cleaning and sanitizing, date labeling of potentially hazardous foods, employee practices, etc.

The **item number** (1 – 45) corresponds to the actual violation outlined in the upper section of the inspection report. Multiple Ordinance violations may fall under a single item number. A brief description of each item number is provided.

This is the specific section of the Public Health Ordinance that is applicable to a specific violation that has been cited.

Name of Establishment _____ Address _____
Owner or Operator _____ City _____

Based on an inspection this day, the items marked below identify violation of the McHenry County Public Health Ordinance. Failure to correct these violations within the time specified may lead to permit suspension. A rating score of less than sixty (60) requires immediate permit suspension. When one or more, four (4) or five (5) violation point items are in violation, regardless of rating score, such items must be corrected immediately.

* CRITICAL ITEMS REQUIRING IMMEDIATE CORRECTION											
ITEM	X	WT	DESCRIPTION	ITEM	X	WT	DESCRIPTION	ITEM	X	WT	DESCRIPTION
			FOOD	18		1	Pre-flushed, scraped, soaked	34		1	Outside storage area, enclosures properly constructed, clean; controlled incineration
*1	5		Source, Wholesome, No spoilage	19		2	Wash, rinse water: clean, proper temperature				INSECT, RODENT, ANIMAL CONTROL
2		1	Original container, Properly labeled	*20		4	Sanitization rinse: clean, temperature concentration	*35		4	Presence of insects/rodents – outer openings protected, no birds, turtles, other animals
			FOOD PROTECTION								FLOORS, WALLS AND CEILINGS
*3	5		Potentially hazardous food meets temperature requirements during storage, preparation, display, service & transportation	21		1	Wiping cloths clean, use restricted				Floors: constructed, drained, clean, good repair, covering installation, dustless cleaning methods
				22		2	Food contact surfaces of equipment and utensils clean, free of abrasives & detergents	36		1	Walls, ceiling, attached equipment: constructed good repair, clean surfaces, dustless cleaning methods
				23		1	Non-food contact surfaces of equipment and utensils clean				
*4	4		Facilities to maintain product temperature	24		1	Storage, handling of clean equipment- utensils	37		1	
5		1	Thermometers provided and conspicuous								
6	2		Potentially hazardous food properly thawed	25		1	Single-service articles, storage, dispensing				LIGHTING
*7	4		Unwrapped & potentially hazardous food not re-served	26		2	No re-use of single-service articles				
							WATER	38		1	Lighting provided as required – fixtures shielded
8	2		Food protection during storage, preparation, display, service and transportation	*27		5	Water source, safe: hot & cold under pressure				VENTILATION
9	2		Handling of food (ice) minimized methods				SEWAGE	39		1	Rooms and equipment – vented as required
10	1		Food (ice) dispensing utensils properly stored	*28		4	Sewage and waste disposal				DRESSING ROOMS
			PERSONNEL				PLUMBING	40		1	Rooms clean, lockers provided, facilities clean
*11	5		Personnel with infections restricted	29		1	Installed, maintained				OTHER OPERATIONS
*12	5		Hands washed & clean, good hygienic practices	*30		5	Cross-connection, back siphonage, back flow	*41		5	Toxic items properly stored, labeled & used
13	1		Clean clothes, hair restraints				TOILET & HAND WASHING FACILITY	42		1	Premises: maintained, free of litter, unnecessary articles, cleaning/maintenance equipment properly stored, authorized personnel
			FOOD EQUIPMENT & UTENSILS	*31		4	Number, convenient, accessible, designed, installed				
14	2		Food (ice) contact surfaces: designed, constructed, maintained, installed, located	32		2	Toilet rooms enclosed, self-closing doors, fixtures, good repair, clean. Hand cleaner, sanitary towels/hand drying devices provided, proper waste receptacles, tissue	43		1	Complete separation from living/sleeping quarters, laundry
15	1		Non-food contact surfaces: designed, constructed, maintained, installed, located				GARBAGE & REFUSE DISPOSAL	44		1	Clean, soiled linen properly stored
16	2		Dishwashing facilities: designed, constructed, maintained, installed, located, operated					45			Management personnel certified
17	1		Accurate thermometers, chemical test kits provided, gauge	33		2	Container or receptacles covered: adequate number, insect/rodent proof, frequency clean				Yes _____ No _____

HACCP Principles:	Temperatures: Hot Foods _____ Cold Foods _____ _____ _____ Freezer _____ Refrigerator _____
Sanitizing Method:	

[illegible]

Each violation item is weighted based upon the seriousness of the violation.

Critical violations (#1, 3, 4, 7, 11, 12, 20, 27, 28, 30, 31, 35 and 41) are four and five point violations and are the violations that have a higher potential to cause food borne illness. Critical violations are required to be corrected immediately when possible.

Non-critical violations are one and two point violations and typically have a lower potential to cause food borne illness.

This is the date that the next inspection will occur. If no specific date is indicated, the next anticipated inspection will be the next routine inspection of the facility. The routine inspection schedule is based upon the risk classification of the food establishment.

If you disagree with any of the above, within 10 days of this date you may seek and receive a review by the Public Health Administrator. If you disagree with the review of the Administrator, within ten (10) days of his review you may file a petition with the Dept. for a hearing before the McHenry County Board of Health Hearing Committee.

Report and Instructions Received By _____
(Signature of Owner or Representative)

Date: _____ Time: _____ AM / PM Rating Score _____ (100 Minus Sanitation Score)

REPORT MUST BE POSTED ON PREMISES

By: _____
Signature of Environmental Health Practitioner

☐ Re-inspection, no score given

1 2 3 4+

Every food establishment operator has the ability to appeal any violation, which has been cited, to the Public Health Administrator and then to the Board of Health Hearing Committee.

A rating score is provided for all routine and full inspections. The rating score is equal to the total violation points subtracted from 100.

This indicates the number of consecutive follow-up inspections conducted for an on-going or repetitive issue. No rating score is provided for re-inspections.